

Have an event to plan, a special birthday, lunch or dinner?
 TPND is available for private hire for events and can also
 provide catering options to nearby businesses.
 Contact Will or Sameer on (02) 8399 0148
 or tpnd2015@gmail.com



Bottomless Brunch is available 12-4pm on Saturday's and
 Sunday's (bookings only.)
 You and your guests enjoy a 2-course set menu, coupled
 with **90 minutes** of unlimited cocktails, bubbles, wine or
 beer!
 Please ask for details.

Food Menu

Porridge with seasonal berries, poached pear and crushed pistachio	\$18
Buttermilk pancakes with a mixed berry coulis and dessert yoghurt <u>or</u> with bacon and eggs	\$20/\$23
Eggs Benedict with spinach, ham, bacon <u>or</u> smoked salmon	\$18/\$21/\$22/\$23
Smashed Avocado, mint, feta, Heirloom Tomato and a poached egg with pesto (v)	\$20
Tomato, haloumi and avocado bruschetta (v)	\$19
Hearty breakfast of two eggs, toast, bacon, chorizo, mushroom, spinach, baked beans and a hash brown	\$25
Eggs 'your way' with toast (served on either; Sourdough, Dark Rye or Soy and Quinoa)	\$14

Please add the following to customize your breakfast....

Smoked Salmon \$5

Chorizo, Bacon, Avocado, Haloumi \$4

Mushroom, Spinach, Baked Beans, Egg, Hash Brown \$3

Gluten Free bread \$1.50

'The Bowl', 'spinach, green beans, avocado, broccolini, poached egg, crushed almonds (add smoked salmon <u>or</u> grilled chicken for \$5)	\$20
Zucchini and corn fritters with avocado salsa and house-made Tzatziki sauce (v)	\$22
Cajun spiced chicken burger, chipotle mayonnaise, rainbow slaw, and Swiss cheese. Served with fries <u>or</u> salad	\$23
Grilled Angus burger, bacon, onion rings, BBQ and mayonnaise. Served with fries <u>or</u> salad	\$24
Linguine with prawns, chilli, garlic, and Heirloom tomatoes	\$25
Pan Seared Salmon fillet, crushed potatoes, carrot puree and broccolini	\$27

Please note a 12.5% surcharge applies to all menu items on Public Holidays

Drinks Menu

Coffee

Espresso, Pico, Macchiato	\$4
Flat White, Cappuccino, Latte, Long Black, Mocha	\$4.75/\$5.25
Extra shot/Decaf/Alternate milk	\$0.50
Chai/Matcha Latte	\$5/\$5.50
Dirty Chai	\$5.25/\$5.75
Iced Coffee	\$6

Teas @ \$6 each

Assam—A rich bodied black tea from North-East India

Earl Grey—A Delicate blend of Ceylon and Bergamont

Moroccan Mint—Famous Gunpowder green pellets with fresh mint

Jasmine Gold—Single Origin and rich in anti-oxidants

Masala Chai – Black Assam with traditional Indian spices

Light and Fit —A blend of lemon peel, herbs and mango

Chamomile—An aromatic infusion of Chamomile blossoms

Simon Says Cold Pressed Juices @ \$8.50 each

Orange - 100% squeezed Oranges

Green One - Kale, Spinach, Apple, Banana, Cucumber

Pink - Pink Apple, Raspberries. Grapes

Red - Beetroot, Carrot, Ginger, Apple

Gold - Carrot, Pink Apple, Turmeric, Young Ginger

Smoothies @ \$9 each

(choose from Coconut water or milk based.)

Green Goddess - Spinach, Banana, Mango, Mint, Natural Yogurt, Honey

Go Nuts - Peanut Butter, Protein Powder, Banana

Strawberry Crush - Strawberry, Banana, Natural Yogurt, Honey

Cinnamon Smile - Blueberry, Cinnamon, Banana, Honey

Mango Sunshine - Mango, Banana, Natural Yogurt, Honey

Beers/Wines

Asahi, John Boston Pale Ale, Heineken	\$10
Sidewood Apple Cider	\$10
Young Henry's Newtowner Pale Ale	\$11
Vallate Prosecco	\$13/\$44
Johnsons Estate Sauvignon Blanc	\$12/\$44
Xanadu Chardonnay	\$14/\$50
Yering Station 'Elevations' Pinot Noir	\$12/\$45
Bethany First Estate Shiraz	\$14/\$50

Cocktails @ \$17 each

Bloody Mary – Vodka and 'Enhanced' Tomato Juice

Gin and Juiced – Gin, Prosecco, Pink Juice

Espresso Martini – Vodka, Kahlua, Crème de Cacao, Espresso

French Martini – Vodka, Chambord, Pineapple Juice

Light, Fit and Squiffy – Vodka, Gin, Herbal Tea, Lemonade

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Why not add a little sparkle to your day?
Bottomless Brunch is available!
 Choose any menu item, pick either **Prosecco/wine or
 cocktails for \$85**
 adding 90 minutes of unlimited fizzy fun!

Evening Menu – 4pm until 9pm Thursday and Friday

Entrée

Pakora's - A mixture of vegetable marinated in Indian spices and lightly fried	\$15
Beef Meatballs in a rich tomato sauce with crusty bread	\$16
TPND Samosa - Topped with chickpeas and onions, spiced with chaat masala, tamarind sauce and yoghurt	\$19
Sizzling Garlic and Chili prawns with crusty bread	\$18
Chili chicken – Chicken marinated with Indian spices fried with onion, tomatoes, and capsicum	\$18
Angel's Momo's Platter – Nepalese dumplings filled with chicken, pork and mixed vegetables	\$21

Mains

Cajun spiced Chicken Burger, Chipotle mayonnaise, rainbow slaw and Swiss cheese. Served with fries <u>or</u> salad	\$23
Grilled Angus Burger, crispy bacon, onion rings, bbq and mayonnaise. Served with beer battered chips <u>or</u> salad.	\$24
Linguine with Prawns, chilli, garlic and Heirloom tomatoes	\$25
Palak Paneer/Chicken - Fresh leafy English spinach cooked with onion, ginger, garlic and finished with cream, served with rice and roti	\$26
Aloo Gobi - Potato and cauliflower lightly braised with onions, tomatoes and mixed spices, served with roti and cucumber raita	\$26
Pan Seared Salmon fillet, crushed potatoes, seasonal vegetables and carrot puree	\$28

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Drinks Menu

Coffee

Espresso, Piccolo, Macchiato	\$4
Flat White, Cappuccino, Latte, Long Black, Mocha	\$4.75/\$5.25
Extra shot/Decaf/Alternate milk	\$0.50
Chai/Matcha Latte	\$5/\$5.50
Dirty Chai	\$5.25/\$5.75

Soft Drinks

Simon Says Cold Pressed Juices;

Orange —100% squeezed Oranges	\$8.5
Green One —Kale, Spinach, Apple, Banana, Cucumber	\$8.5
Pink —Pink Apple, Raspberries. Grapes	\$8.5
Red —Beetroot, Carrot, Ginger, Apple	\$8.5
Gold – Carrot, Pink Apple, Turmeric, Young Ginger	\$8.5

Cocktails

Bloody Mary – Ketel One and ‘Enhanced’ Tomato juice	\$15
Gin and Juiced – Tanqueray, Prosecco, Pink Juice	\$16
Espresso Martini – Ketel One. Kahlua, Crème de Cacao, espresso	\$17
French Martini – Ketel One, Chambord, Pineapple juice	\$17
Light, Fit and Squiffy – Vodka, Gin, Herbal Tea, Lemonade	\$17

Beers

Asahi, John Boston Pale Ale, Heineken	\$10
Sidewood Apple Cider	\$10
Young Henry’s Newtowner Pale Ale	\$11

Wines

Vallate Prosecco	\$13/\$44
Volleraux NV	\$120
Johnsons Estate Sauv Blanc	\$12/\$44
Xanadu Chardonnay	\$14/\$50
Yering Station ‘Elevations’ Pinot Noir	\$12/\$45
Bethany First Estate Shiraz	\$14/\$50

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